

Kelli Vandegrift

8345 Newland Ave

Niles, IL 60714

847-470-0228

847-571-9777

kellivandegrift@gmail.com

Objective

To collect varied food knowledge and experience in preparation for Certified Master Chef training and the exam.

Education

Valencia Community College	Orlando, Florida
Associates of Arts Degree in Humanities/Sociology	July 2002
	3.82 GPA
Cooking and Hospitality Institute of Chicago	Chicago, Illinois
Associate Arts Degree in Culinary Arts and Hospitality Management	October 2005
Le Cordon Bleu Program	4.01 GPA

Recent Work Experience

Sous Chef/ Pastry Chef /Extern	Bay Harbor, Michigan
Bay Harbor Golf Club	May 2005 - October 2005

- ❖ Awarded "Employee of the Month," May 2005
- ❖ Created Pastry Program for seasonal club with \$500,000 in sales
- ❖ Planned and executed events with average food budget of \$10, 000
- ❖ Maintained inventory and ordered for \$50, 000 of Food and Beverage stock
- ❖ Trained and developed team members on respective stations

Cake Designer	February 2005– May 2005
Alliance Bakery	Wicker Park, Chicago, Illinois

- ❖ Collaborated on cookie designs to be used in a major motion picture, "Anarchist Bakery"
- ❖ Trained with a fondant and sugar molding specialist affiliated with the International Cake Exploration Societe
- ❖ Designed cakes with average individual retail sale of \$200

Pantry Cook	October 2004 – December 2004
Riggio's Italian Restaurant	Niles, Illinois

- ❖ Prepared salads, desserts, soups and cold appetizers
- ❖ Assisted with hot line preparation

Cake Designer/Catering	July 2004 - September 2004
Kelli's Creations	Niles, Illinois

- ❖ Developed website for small catering business. <http://www.kelliscakes.com>
- ❖ Organized classes on basic baking techniques and decorating skills attended by over 100 students
- ❖ Maintained positions at the two highest grossing Joann's superstores in Chicagoland as lead Cake Decorating Instructor for Wilton Industries.

Cake Decorator/Baker	September 2003-July 2004
Central Bakery, Sunset Foods	Northbrook, Illinois

- ❖ Developed new products for four gourmet retail stores generating \$1.2 million in combined annual bakery sales
- ❖ Produced over 300+ cakes per week during non-peak volume, 500+ during peak volume
- ❖ Trained under a Master Baker specializing in high volume yeast bread production

Relevant Certifications and Awards

NRA ServSafe – Illinois- July 2004, Cast Member of the Month – May 2005 Bay Harbor Golf Club
ACF Certified Culinarian – October 2005